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SHEET 1 of 2

Application Number	09/865,074
Confirmation Number	6704
Filing Date	May 24, 2001
First Named Inventor	Stephen Paul Zimmerman
Group Art Unit	1761
Examiner Name	Tran Lien, T.
Attorney Docket Number	8094M

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U. S. PATENT DOCUMENTS

EXAMINER INITIALS*	Cite No. ¹	DOCUMENT NUMBER Number - Kind Code ² (if known)	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear
27		US-2,905,559	Sept. 22, 1959	Anderson, et al.	
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EXAMINER INITIALS*	Cite No. ¹	FOREIGN PATENT DOCUMENT Country Code ³ Number ⁴ Kind Code ⁵ (if known)	Publication Date MM-DD-YYYY	Name of Patentee or Applicant of Cited Document	Pages, Columns, Lines Where Relevant Passages or Relevant Figures Appear	T ⁶
27		EP 0 348 546	Jan. 3, 1990	Willard		
		EP 0 482 709 A1	Apr. 29, 1992	Lodge, et al.		
27		GB 2 114 416 A	Aug. 24, 1983	Dawe, et al.		

OTHER PRIOR ART - NON PATENT LITERATURE DOCUMENTS

EXAMINER INITIALS*	Cite No. ¹	Include name of the author (in CAPITAL LETTERS), title of the article (when appropriate), title of the item (book, magazine, journal, serial, symposium, catalog, etc.), date, page(s), volume-issue number(s), publisher, city and/or country where published	T ⁶
27		RAMIREZ, et al. - Cooking Time, Grinding Time, and Moisture Content Effect on Fresh Corn Masa Texture, Cereal Chemistry, Vol. 71, No. 4, 1994, pp. 337-349.	
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		OSMAN, E.M. - Food Theory & Applications, edited by P.C. Paul, et al. (John Wiley & Sons, Inc., New York, NY, 1972) pp. 165-171 in Chapter 4.	
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EXAMINER <i>Len Tran</i>		DATE CONSIDERED <i>3/1/03</i>

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